



2010 Pinot Noir Terrassen/ Lower Austria

Sites and Climate

The interplay of soil and climate form the basic character of the wines from the Kamptal. The influence of the Pannonian climate from Hungary to the east brings hot, dry days to the area. And the cool air currents from the Waldviertel region to the north help spice up those hot daytime Kamptal temperatures, which reach up to 38° Celsius. The soils are just as unique - and ideal - for wine growing. Found here is Gföhler gneiss, the primary rock of which the hills of the Kamptal are composed. This is covered by a layer of brown soil, though, at various points, a chalky layer is nestled between them. Also in the area is loess, airborne dust deposited during the ice age and that metamorphosed into fertile soil. And finally, there are clay soils, which are found along the banks of the Kamp river.

Sites

Kittmannsberg (50%) 11 year-old vines; on humus-loess soils; east-facing; 250 m above sea level.

Hasel (50%) Young and 20 year-old vines; loess soils, with medium-textured clay; east-facing.

Vinification

The grapes were harvested through careful hand-selection in mid-October. Fermentation took place in open tanks and wooden vats. This was followed by pressing approximately 14 days later. Then, after spending 6 months on yeast lees in small 300 and 500 liter barrels, the wine was transferred into large wooden barrels (1250 liters), where it remained for another 4 months before being bottled in September 2011.

Drinking Recommendation

Decanting recommended (1-2 hours); ideal at 14° - 16° C



Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene. As both a wine lover and quality fanatic, Fred Loimer says: *"I am glad that wine now rates so highly with the young generation. In fact, sometimes very formal tastings go against the grain with me. Wine is about having fun; enjoying life. Too much academic seriousness is simply not a good thing."*

Vintage 2010

"Not a year for weak nerves!" It certainly was a year of extremes, with one eye smiling and one eye weeping. There was a long, cold winter, a fine and hope-filled April, and a cold and wet May and June with a long, delayed flowering period. The hot July days compensated for the rather strenuous vegetation, though August was up and down, and the Autumn was much too cold. Despite all of this, the result was healthy grapes with sufficient sugar and generous acidity. The low-quantity harvest, from mid-October to mid-November, brought intense wines with fruitiness and flavour, with character and range - just like the year itself.

Tasting Notes

Aromas of raspberries and fresh spicy notes – like scents of moist forest soils. Elegant and full of character. The palate displays good fruit and concentration. Beautiful classic varietal typicity; in complete harmony with the terroir of the Kamptal.

Goes perfectly with meat and pasta dishes with lighter sauces.

Technical Data

Quality wine
Origin: Lower Austria/Austria
Grape variety: Pinot Noir
Alcohol: 12,5 % vol.
Residual Sugar: 1,0 g/l dry
Acidity: 4,9g/l

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